

Claim 4 (Original): Product according to claim 1, wherein the pasta comprises hard wheat flour or hard wheat semolina.

Claim 5 (Original): Product according to claim 4, wherein the hard wheat flour or semolina comprises flour or semolina from durum wheat.

Claim 6 (Original): Product according to claim 1, wherein the network of pasta partially covers a filling material.

Claim 7 (Original): Product according to claim 6, wherein the filling material comprises meat, cheese, egg, starch, vegetable matter, flavours, herbs, spices, bread crumbs, potato granules, fat, vegetable fibres, bouillon- or broth concentrate or mixtures thereof.

Claim 8 (Original): Product according to claim 1, wherein the product is rehydratable or deep frozen and should be heated in aqueous medium or steam before consumption.

Claim 9 (Original): Process for preparing a pasta product in a network- or mesh-like structure by extruding a pasta dough through a die, which die has two concentric elements of which at least one is rotatable relative to the other, and which die has a plurality of openings on the interface between the two concentric elements.

Claim 10 (Original): Process according to claim 9, wherein the rotating die has at least 4 openings on the interface between the two concentric elements.

Claim 11 (Original): Process according to claim 9, wherein a filling is shaped and partially covered by the network material.

Claim 12 (Original): Process according to claim 11, wherein the filling is co-extruded with the pasta dough.

Claim 13 (Currently Amended): Process for preparing a ready-to-eat product comprising pasta, which process comprises the steps of heating a product according to claim 1-8 in an aqueous liquid and/or steam.

Claim 14 (Original): Process according to claim 13, wherein the product is heated to a temperature of at least 80°C for at least 30 seconds.